INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members Only

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Military-Industry Conference on Freeze Drying of Foods

The N.C.A. Research Laboratories were represented at the September 20-21 Chicago meeting of the Research and Development Associates, Food and Container Institute, devoted to the military and industrial aspects of freeze drying and other dehydration methods of food preservation. Complete proceedings of the meeting will be available early in December.

Col. Roy C. Baker, Deputy Quartermaster, U. S. Continental Army Command, introduced the technical discussions by outlining the new concepts of military rations which are consistent with the Mobile Army Plan (MOBAR). He stated that widely dispersed, swiftly moving, small Army units in the field will require nonperishable, factory assembled rations packaged by meals for 6-man and 25-man groups. The rations must be suitable for free air drop and be ready for consumption within 20 minutes after adding hot or cold water to the package. In addition, individual ready-to-eat meals are desired which will be palatable for up to one week when eaten cold.

Freeze drying, in which moisture is sublimated from the frozen product under high vacuum, received major emphasis. Addresses by military personnel and industry representatives from the U. S., England, Denmark, and Germany stressed the technical considerations involved in production size, batch or continuous, freeze drying equipment. Foam-mat drying of a variety of fruit juices and purees and development of precooked dehydrated sweet potato flakes were described by USDA researchers.

The cost for freeze drying and packaging and the absence of a ready commercial market remain as major deterrents to industrial development. In this connection Dr. F. P. Mehrlich, Scientific Director of the QM Food and Container Institute, stated that a cost study on the freeze drying of steak is available from the Institute on a first come-first served basis.

N.C.A. was represented at the Conference by James M. Reed, Assistant Director of the Washington Laboratory.

Canned Foods for School Lunch

Canned Corn

USDA announced September 30 the purchase of 37,675 cases of canned whole kernel corn, in No. 10 cans, using funds appropriated under the National School Lunch Act.

Purchases comprised 6,300 cases in Maryland at $4.00 to $4.125; 4,050 cases in Michigan at $4.30 to $4.40; 10,000 cases in Wisconsin at $4.25 to $4.375; 10,000 cases in Wyoming at $4.2783; and 7,325 cases in Oregon at $4.144 to $4.375.

This purchase is in addition to the 122,475 cases, also of Grade A, purchased earlier in September.

Estimated transportation costs and discounts for prompt payment were taken into consideration in making the awards, USDA said.

Tomato Paste

USDA announced September 28 that it had rejected all offers for the sale of canned tomato paste for use in the National School Lunch Program. Quantities offered were inadequate to provide national distribution to schools participating in the program, USDA said.

Canned Beef and Gravy

USDA announced September 28 that it plans to buy canned beef and gravy for schools participating in the National School Lunch Program.

The canned beef and gravy must be packed in 29-ounce cans and be prepared in accordance with Schedule FF —Sept., 1960, "USDA Specification for Beef and Gravy, Canned."

Offers either by letter or telegram will be due at 2 p.m. EDT each Tuesday until further notice, beginning October 11. Acceptances will be made by USDA by telegram filed by midnight on the Friday following receipt of offers. Details of the purchase program will be mailed to the meat industry early next week, the announcement said.

Offers will be considered only from vendors operating under federal inspection who have certificates on file with USDA certifying that they are in compliance with the Humane Slaughter Act of 1958.

Purchases will be made with funds transferred by Congress from Section 32 for use under the National School Lunch Act, and the canned product must be prepared from domestically slaughtered and processed beef.

Copies of the invitation and other information concerning offers may be obtained from the Livestock Division, Agricultural Marketing Service, USDA, Washington 25, D. C.

National Conference on Water Pollution

N.C.A. has been advised that attendance at the National Conference on Water Pollution to be held in Washington, D. C., December 12-14 will be by invitation. In a recent communication from the secretary of the Conference it was indicated that they may not be able to accommodate all who may wish to attend, but that they would be pleased to issue invitations to N.C.A. and a select number of individuals from this industry. Any canner wishing to attend should communicate this fact to the N.C.A. Research Laboratories in Washington immediately because requests will be handled on a first come-first served basis.

It is difficult to assess what such a conference will accomplish. Certainly waste disposal is a serious problem for many canners and especially so where disposal is to public waters. This aspect of the problem is very likely to receive considerable attention because membership on the Conference steering committee includes most of the societies and agencies which in the past have pushed hard to complete removal of industrial wastes from public waters.

In his message to Congress which initiated the Conference the President set forth the following aims:

"This conference will help local taxpayers and business concerns to realize the obligation they have to help prevent pollution. . . . In short, the conference will provide a forum in which all concerned can confront and better appreciate their mutual responsibility for solving this pressing problem."

Forthcoming Meetings

Oct. 6-9—Florida Canners Association, 29th Annual Convention, Fontainebleau Hotel, Miami Beach

Oct. 12-14—Quartermaster Association, National Convention, Washington, D. C.

Oct. 17-18—Texas Canners Association, Annual Meeting, Echo Motor Motel, Edinburg

Oct. 19-21—National Pickle Packers Association, Annual Meeting, Edgewater Beach Hotel, Chicago

Oct. 24-26—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria, New York City

Oct. 24-27—Institute of Sanitation Management, Annual Conference and Show, Sheraton-Cadillac Hotel, Detroit

Nov. 1—Iowa-Nebraska Canners Association, 59th Annual Meeting, Tallcorn Hotel, Marshalltown, Iowa

Nov. 3—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Nov. 4-5—Florida Vegetable Canners Association, 2d Annual Convention, Deauville Hotel, Miami Beach

Nov. 13-16—Georgia Canners Association, Annual Convention, General Oglethorpe Hotel, Savannah

Nov. 14-15—Wisconsin Canners Association, 56th Annual Convention, Schroeder Hotel, Milwaukee

Nov. 16-18—Indiana Canners Association, Annual Meeting and Convention, French Lick-Sheraton Hotel, French Lick.

Nov. 20-21—Pennsylvania Canners Association, 46th Annual Convention, Yorktowne Hotel, York

Nov. 21-22—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Nov. 28-29—Ohio Canners and Food Processors Association, 53d Annual Convention, Deshler-Hilton Hotel, Columbus

Nov. 28-Dec. 1—Vegetable Growers Association of America, Annual Convention, Schroeder Hotel, Milwaukee

Dec. 1-2—New York State Canners and Freezers Association, 75th Annual Meeting, Statler-Hilton Hotel, Buffalo

Dec. 5-6—Tri-State Packers Association, Annual Convention, Lord Baltimore Hotel, Baltimore

Dec. 5-6—Ontario Food Processors Association, Annual Convention, Royal York Hotel, Toronto

Dec. 10-14—National Food Brokers Association, National Food Sales Conference, The Conrad Hilton Hotel, Chicago

Dec. 12-14—National Conference on Water Pollution, Sheraton-Park Hotel, Washington, D. C.

Jan. 8-10—National Preservers Association, Annual Convention, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

Jan. 9-11—Northwest Canners and Freezers Association, Annual Meeting, Multnomah Hotel, Portland, Ore.

Jan. 12-13—Canners League of California, 38th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 12-15—Association of Food Distributors, Annual Convention, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

Jan. 23-26—National Canners Association and Canning Machinery and Supplies Association, 54th Annual Conventions, The Conrad Hilton Hotel, Chicago

Jan. 29-Feb. 1—Canadian Food Processors Association, Annual Convention, Prince Edward Hotel, Windsor, Ont.

Feb. 2-3—Statistical Quality Control and Instrumentation Workshop for the Food Industry (co-sponsored by N.C.A.), Cornell University, Ithaca, N.Y.

Feb. 21-22—Special Industrial Radio Service Association, 9th Annual Meeting, Bakersfield, Calif.

March 3-4—Virginia Canners Association, 53d Annual Meeting, Hotel Roanoke, Roanoke

March 5-8—National Association of Frozen Food Packers, 20th Annual Convention, Dallas

March 5-7—Canners League of California, 87th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

April 6-8—Institutional Food Distributors of America, Annual Convention, Hotel Americana, Bal Harbour, Fla.

April 9-12—U. S. Wholesale Grocers Association, Annual Convention, Hotel Americana, Bal Harbour, Fla.

May 7-10—Super Market Institute, 24th Annual Convention, Chicago

1959-60 Packs of Citrus

Florida

(Florida Canners Association)

Hot-Pack Item	1958-59	1959-60
	(actual cases)	
Blended juice	3,509,836	3,632,005
Grapefruit juice	8,819,580	8,109,324
Grapefruit sections	5,055,639	4,349,861
Orange juice	14,914,737	16,910,198
Orange sections	17,661	20,945
Citrus salad	571,376	546,313
Tangerine juice	630,102	190,623

Texas

(Texas Canners Association)

Hot-Pack Item	1958-59	1959-60
	(actual cases)	
Blended juice	24,236	41,601
Grapefruit juice	905,639	1,207,496
Grapefruit sections	16,329	25,056
Orange juice	181,963	455,989

1960 Pack of Canned Apricots

(N.C.A. Division of Statistics)

State	1959	1960
	(actual cases)	
Utah	68,565	(a)
Northwest	104,758	188,910
California	6,034,229	7,236,391
Other states	7,158	18,061
U. S. Total	6,214,710	7,443,362

(a) Included in other states.

1960 Pack of Sweet Cherries

(N.C.A. Division of Statistics)

State	1959	1960
	(actual cases)	
Michigan	136,606	213,961
Northwest	663,090	425,627
California	182,362	300,683
Other states	24,257	40,257
U. S. Total	1,006,315	980,528

Canned Foods Being Checked by FDA for Radioactivity

The Food and Drug Administration, which has been checking certain foods for radioactivity for the last 2½ years, has recently expanded this program by beginning the collection of samples of both raw and processed products from canners in all sections of the United States.

The only canned food previously included in the monitoring program was canned spinach, and this was tested only for total beta ray activity. The new sampling program, under way since August 15, is aimed at measurement of strontium 90, and FDA inspectors have been sampling both raw and processed foods, including tomatoes, snap beans, carrots, spinach, and peaches in the hands of canners. Unusually large samples are required to yield, after concentration, enough radioactive material for accurate analysis.

The FDA tests are designed, among other things, to indicate the extent to which strontium 90 has accumulated in the soil during the past decade. This radioisotope is of particular concern because of its bone-seeking characteristics and its long half-life (25 years).

Although no concrete results will be obtainable for some time, preliminary indications are that canned foods will receive a relatively clean bill of health from radioactivity. The washing and other preparatory procedures through which the raw product is passed in a typical canning line reduce considerably the level of strontium-90 in canned foods, as compared to that in the fresh produce.

Sesquicentennial of Canning

The September number of the monthly *Southern Food Processor* is a commemorative canning issue, carrying a large reproduction of the sesquicentennial seal on its front cover and featuring an editorial by President Milan D. Smith of N.C.A. on the 150th year of canning. The editorial touches on the history of the birth of canning and presents facts indicating the industry's present-day economic importance.

Another feature in the publication is a history of the N.C.A. and description of its various services to the canning industry.

New Fruit Tree Hedger for Pruning Apple, Peach Orchards

Adaptation of a new fruit-tree hedger to use in pruning apple and peach orchards marks a step forward in developing new, time-saving, and less costly methods of producing these fruits, USDA reports.

The tractor-drawn hedger-pruner is used to trim tops and sides of trees into a square-cornered hedge. Such hedges, which will replace rows of individual trees in experimental orchards, are expected to increase greatly the efficiency of orchard maintenance and fruit harvesting, according to scientists of USDA's Agriculture Research Service.

The mobile hedger, developed by agricultural engineers C. M. Hansen of the Michigan Agricultural Experiment Station and S. L. Hedden of ARS, is easily attached and detached from the tractor, requires little power, and the machine costs less than existing equipment.

Present pruning methods require 20 to 25 man hours per acre during the coldest months of the year. The hedging technique is expected to greatly reduce the time required for this job as well as to increase profits and decrease discomfort of workers in cold weather.

Cutting mechanism of the hedger is similar to that of a mowing machine or electric hedge clippers. The cutter bar can be operated at horizontal, vertical and intermediate positions and raised or lowered by the driver.

The machine is drawn between rows of trees, cutting the tops with the cutter bar in a horizontal position and the sides with the cutter bar in a vertical position. The cutter bar can be adjusted horizontally to reach limbs in the top center of large trees that cannot be trimmed by a single pass on each side.

California Olive Association

Dan S. Carter of Bell Packing Company, Berkeley, was elected president of the California Olive Association, and Frank J. Oberti of Oberti Olive Co., Madera, was elected vice president at the association's annual membership meeting. Miss Erline Hevel of San Francisco was reappointed secretary-treasurer.

USDA Plentiful Foods List

The USDA Plentiful Foods List for November includes cranberries and turkeys, each for the second month, and potatoes, onions, cabbage, pork, beef, dates, and fats and oils.

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